

May 3, 1999

Food and Drug Administration,

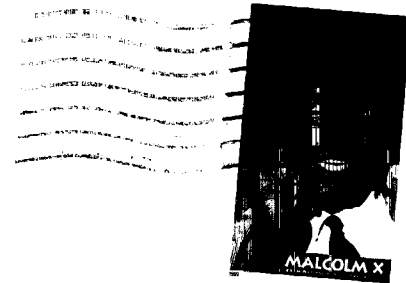
As a proponent of the guidelines set forth by the National Organic Standards Board (NOSB) and for all that I have fought to protect in that fight with the USDA and the FDA, I am as strongly against the irradiation of any foods. (The problems stem from improper handling. Even after food have been irradiated, what's to stop future contamination in subsequent improper handling? Address that issue. LEAVE MY FOOD AND ITS NATURAL VALUE ALONE!

However, if you insist on destroying everything nutritious and good along with the bad, I insist that you **PUT THAT FACT DIRECTLY ON THE FRONT LABEL IN SO OBVIOUS A SIZE THAT YOUR DESTRUCTION CAN NOT BE MISSED!!! I ALSO INSIST THAT RESTAURANTS BE REQUIRED TO ADD THE SAME LABELING TO ANY IRRADIATED FOOD THEY SERVE.** Using "friendly" terms such as "cold pasteurization" is merely another of your attempts to con and deceive the public. I as consumer have a right to know what you have done to my food. Adding "value" back and not telling me that fact is just as unacceptable. Whether you believe it or not, the human body does know the difference between your additives and a food's natural nutrients. If you must destroy my food, at least have the guts to own up to it.

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DOCKET #98N-1038 "IRRADIATION IN THE PROCESSING, ETC. OF FOOD"

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